

The Bukovina Society of the Americas NEWSLETTER

P.O. Box 81, Ellis, KS 67637-0081 USA

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Membership Dues:
Lifetime \$150.00
Annual \$25.00

SOCIETY NEWS & EVENTS

- John Mang from Comox, BC contacted the BSA regarding donating a book from his father's collection. His father was German language professor at Luther College in Regina, Saskatchewan. The BSA is now the proud owner of "Illischstie, by Johann Christian Dressler", a Chronic of the Bukovina Rural Communtiy. See additional elaboration in this Newsletter.
- Oren Windholz received an Australian email from BSA life member Kath Garofali geb. Plach about the upcoming Plach/Blach family reunion in Yuma, Colorado. The reunion will be held at the 1887 family homestand of Wenzel Plach and Katharina Fieber. The celebration will be held on the last weekend in July. For more information contact "blachburg@gmail.com".
- In January, the Bukovina Society received notification that the annual meeting of German and Austrian Pojana Mikuli and Dumbrava descendants would occur on 31 May 2025 at Kirchdorf am Inn. Irmtraut and Adolf Schaper have passed on the organization to two younger participants. Please find the English Translation version further down in this Newsletter.
- We welcome new life member #323, Ezra John Martin.

She worked as a bookkeeper and Ed was in law enforcement. Maria was a proud member of the Bukovina Society in Ellis, Kansas and enjoyed traveling there for the annual Bukovinafests. She spent countless hours in genealogy research. In 1996, she co-authored a book entitled "The Bori Story", a project that she was especially proud of.

She will always be remembered for her generous and faithful heart. She offered continuing care and assistance to her elderly neighbors and was an exemplary model of love and service.

Maria had a life full of travel, wonderful memories, and love for her friends and family here as well as those in Austria and Germany. Maria lost her beloved husband Ed who passed in 2018 after 64 years of marriage. Ed supported her love of the Society by driving numerous auto trips to Kansas for the annual Bukovinafests.



MARIA TERESA BECKER GEB. LANG 27 JAN 1931 – 05 NOV 2024

Maria Teresa Becker, born on January 27, 1931 in Gurahumora, Bukovina, passed away in November 2024 in Pittstown, NJ. She was the daughter of the late Johann and Maria Pilsner Lang of Germany.

While working as a translator for the US Army in Linz, Austria, she met the love of her life, Edward Joseph Becker. In 1953, the couple married and made their home in NJ.

POJANA MIKULI & DUMBRAVA REUNION

We warmly invite all Bukovina German descendants to the next meeting of the Pojana Mikuli and Cumbrava descendants on May 31, 2025. We look forward to seeing you again or getting to know each other for the first time at the Inntalhof in Kirchdorf am Inn.

Please reserve your own overnight stay!
Hotel und Restaurant Inntalhof

Hauptstr. 43, 84375 Kirchdorf a. Inn
Tel. +49 8571-92525-0
Email: hotel@inntalhof.de

Program

Friday, May 30, 2025

Welcoming non-local guests in the evening and cozy get-together in the Inntalhof in Kirchdorf

Saturday, May 31, 2025

10:30 a.m. May service in front of the Maria Wald Chapel in Julbach (Bergwaldstraße). (in case of bad weather in the parish church in Julbach)

Afterwards we meet at the Inntalhof in Kirchdorf am Inn

- Lunch
- Welcome and presentations
- Exhibition of the history of our ancestors
- Coffee
- Cozy Conversation

REGISTRATION by May 1st, 2025

Gudrun Wachter: 0049 8571 926 55 65

Sabine Wanke: sabi.wanke@googlemail.com

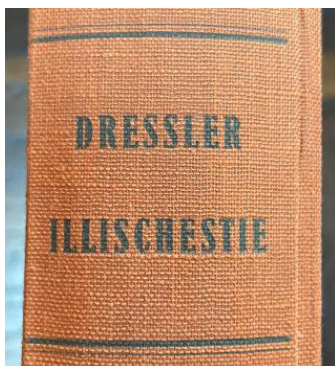
ILLISCHESTIE

Johann Christian Dressler
by Doug Reckmann

Imagine receiving the following in an email to the BSA.

"My name is John Mang. I am writing today from Vancouver Island, Canada to offer the Bukovina Society a book from my father's collection, which I am just now sorting through - he passed away 30-years ago."

Attached were three images, a small map of Illischestie from the inside cover, an image of the front cover simply saying "Illischestie", and the following image:



I immediately informed the BSA Officers of this offer and received unanimous "Yes!" replies. I was able to reply to John within the hour with an enthusiastic "Yes!" to his generous offer.

John replied: "I'm so pleased this volume has found a new home! I have the book packaged and

will mail it this afternoon, with a tracking number to follow shortly thereafter."

He also stated: "Along with the book, there are a couple of clippings with additional text and references. One specifically from an excerpt from the Müller book ... makes note of the Mang family of Edenwold, Saskatchewan - my grandfather, Karl Mang, Edenwold Postmaster, my uncle, Henry Patrick Mang, dentist, farmer, Saskatchewan MLA and Member of Canadian Parliament, 1953-1957, and my father, Lawrence Harold Mang, professor, Luther College, Regina. Cheers"

Below is the Google translation which John included:

*It is striking that in this ever-growing community, despite all the setbacks, the number of souls has not increased since 1870, and has even fallen. In 1870, the community had 625 souls, in 1890 there were even 706 Protestants, and in 1913 there were only 557. This was because families, in order to prevent increasing impoverishment through the division of land, had their children learn a trade that they could practice in other places. And especially since the establishment of the full grammar school in Radautz (1881), many children were sent to secondary schools and to the University of Czernowitz (1875). A very large number of members of the most varied of higher professions (teachers, doctors, judges, pastors, etc.) came from Satulmare (see the list in "Deutsch-Satulmare", p. 80!). But what regulated the number of souls according to the necessities of life was emigration to Canada and North America. The first emigrants left as early as 1889. The very next year another four families followed, attracted by the good recommendations of the first three families. **I am thinking of the house of Karl Mang, postmaster in Edenwold (Saskatchewan). When the writer of these lines visited Canada in 1956, he was able to witness the family life shaped by his homeland. The Swabian dialect was spoken in the house, just like in the old country. Even the son-in-law, who came from Canada, spoke the same dialect. One of the sons was a dentist and deputy in the Canadian government in Ottawa, the other a professor at the Lutheran College in Regina; he was with us on the occasion of the 1st Buchenland Church Day: Gries (Palatinate). In the following years a large number of Satulmarers went to Canada, most of whom found a good life after a difficult beginning.***

The book is a goldmine of information including:

1. The names and dates of the first settlers of Illischestie, along with the wives and children names. Also, the same information for the villages of Satulmare, Millescheutz, Badeutz, St. Onufry, Arbora, Neuitzkany, and Tereblestie.
2. The names, house numbers, birth-dates, and designated locations for resettlement of the German Illischestie residents in 1940.
3. Lists of Soldiers in WWI and WWII, including those who were killed and those "missing" who were never found.
4. Names and dates of those who had earlier resettled to other villages in Bukovina, in Austria and Germany, and in other locations in Europe. The book also lists those individuals and families who emigrated to Canada and the United States.

Please remember that the earlier that people contact the BSA to volunteer to help translate and reassemble the various lists of data from this book, into new web pages, the sooner the data will be made accessible at the BSA genealogy website.

HEMETSCHWENGER

By: Karen Madorin

Karen is a retired teacher, writer, photographer, outdoors lover, and sixth generation Kansan. The Bukovina Society of Ellis made the pastry below for the annual Oktoberfest in Hays, Ks.



I love old recipes. They teach about culture, history, and false assumptions for cooks who study or make them.

Moving to Ellis County in the late '70s opened unexpected doors for me to learn about the Bukovina and Volga Germans, and

other ethnic heritages. While expanding my culinary skills, mishaps, misinterpretations, and cultural confusion led to embarrassed blushes a time or two.

Decades ago, a friend delivered a bit of heaven called Hemetschwenger: a cinnamon, sugar apple tartlet encased in an envelope of butter dough. After sampling, I asked for the back story on this sweet delight.

She explained an older German lady in Ellis shared the recipe with her family years earlier. She added local families made them along with Herten and Spitzbuben, which I'd bought at bake sales and then learned to make. I immediately assumed this, too, was a local Volga German recipe that cooks took pride in crafting and sharing. Once I tasted Hemetschwenger, I wanted to learn to bake them as well.

Heritage cooking offers connect-the-dot history lessons. Hemetschwenger fit that category for me. Grandma Lottie's sister raised her family in Hemet, California, so I knew hemet was German for apple. Then I researched the meaning of schwenger. Appropriately, it meant sack. These divine pastries were technically apple sacks. How fitting.

My friend's recipe then delivered another history lesson. Old-time cooks don't always record exact measurements.

Following initial instructions, I blended 1 cup of sweet cream with $\frac{3}{4}$ cups of soft butter. Easy. Then I added 1 teaspoon of salt. Again, easy. The next directive led to consternation.

Add enough flour to make a soft dough I could roll thin and cut into 3-inch squares. So how much flour did that original baker mean? What constituted soft dough? My friend advised I start with two cups and keep adding 'til it felt right. Home-ec teachers don't give those kinds of direction, but Grandma Lottie did.

So...

The ingredients also didn't indicate how many apples to chop. This event occurred before technology so I couldn't google. We like apples, so I chopped 6 and added a goodly amount of sugar and cinnamon due to more vague instructions. Imagine my surprise when my Hemetschwenger turned out much larger and messier than the pretty ones my friend delivered. The quantity of chopped apple created serious leakage from those soft dough sacks.

Fortunately, someone had added degrees and baking time to the recipe because my inexperience would have led to incorrect guesses. After 20-25 minutes baking at 375 degrees, that butter dough turned a golden hue. Perfect. The remove-cool-dip in a bowl of cinnamon/sugar steps transformed raw, simple ingredients into gastronomic bliss.

Once the internet existed, I discovered the recipe called for 2 chopped apples and $2\frac{1}{2}$ to 3 cups of flour to make the soft dough. Since I started with lots of apples, I still make them that way despite cleaning more than a little leakage over the decades.

Pleased I successfully made these treats, I shared this recipe on a Volga German cooking site, vague directions and all. In short time, I received a tech-delivered thrashing. These are not Volga German in origin! I assumed incorrectly. German Mennonites brought them to America and shared their recipe. Purists in the VG group soundly corrected my ethnic faux pas.



As I said, heritage cooking offers lessons, and I've learned and laughed over more than a few. But never have I made anything tastier than a pan of Hemetschwenger on a cold winter day.

BUKOVINA SOCIETY
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HEMETSCHWENGER

1 cup whipping cream
3/4 cup butter
1 teaspoon salt
Flour to make soft dough

Roll out and cut in 3-inch squares. Put a pat of butter on each square.

Chop cooking apples in bits, add sugar and cinnamon to taste. Place large spoonfuls on each square. Moisten edges with water and pull to center crimping edges.

Bake at 375° F. for 20 to 25 minutes. Spritz with water or oil and roll in cinnamon and sugar. Good with ice cream or whipped cream.
